

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
18 August 2005 (18.08.2005)

PCT

(10) International Publication Number
WO 2005/074714 A1

(51) International Patent Classification⁷: **A23L 1/212**,
1/24, A23B 7/02

(21) International Application Number:
PCT/EP2005/000686

(22) International Filing Date: 25 January 2005 (25.01.2005)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
MI2004 A 000190 6 February 2004 (06.02.2004) IT

(71) Applicant (*for all designated States except US*):
ZANICHELLI RICERCHE S.R.L. [IT/IT]; Via Gatteschi, 10, I-00100 Roma (IT).

(72) Inventor; and

(75) Inventor/Applicant (*for US only*): **ROMEO, Aurelio**
[IT/IT]; Via Gatteschi, 10, I-00100, Roma (IT).

(74) Agent: **SAMA, Daniele**; Sama Patents, Via G.B. Morgagni 2, I-20129 Milano (IT).

(81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IS, IT, LT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: TOMATO PRODUCTS AND PROCESS FOR THEIR PREPARATION

(57) Abstract: A process for treating tomato concentrates obtainable by concentration by evaporation, having a dry residue in percentage by weight higher than 15%, generally at least of about 18%, comprising the following steps: I) mixing of the tomato concentrate (component a)) with water (component b)); II) liquid separation by a separation solid-liquid apparatus, wherein the mass to be filtered is maintained under a slow stirring; III) addition of water and/or serum to the solid mass obtained in II) .



WO 2005/074714 A1